



Welcome to the *Bayview Waters Function Centre*

Enclosed are menu options for your perusal

Please choose two (2) entrees, two (2) mains and two (2) desserts
from either option A or option B

Menu Price Option A: \$60.00 pp + 10% GST

Menu Price Option B: \$45.00 pp + 10% GST

Should you wish to substitute items in Option B to Option A
please add \$5.00 per person per change.

Please note a maximum of two (2) dishes can be substituted only

Substitutions from items in Option A to Option B will not incur a price reduction.

Menu Options A & B are served
with a mini brioche bun and
self serve tea and coffee

Meals will be served as an alternate 50/50 drop.
This is not negotiable

Dietary requirements can be accommodated for with advice to the Function Coordinators 10 days prior to the function and will be at the discretion of the catering manager should your menu options selections not include your guest's dietary needs.

All dishes on menu options A & B have the following symbols listed to give you a guide for special dietaries

GF – Gluten Free

LF – Lactose Free

V - Vegetarian

The club does not offer menu tastings.

Menu prices are seasonal and are subject to change

The wedding cake may not be substituted as a dessert option and it is the responsibility of the client to provide cake bags.

Cutting of the cake is included in the function service charge on the proviso that it is packed into standard cake bags and not cake boxes or noodle boxes.

Please discuss with your function coordinator



Pre-Dinner Platters

Cold-Served at Table

\$4-50 per person

Plus 10% GST

Antipasto Platter- Chef's selection of flavours i.e. Salami, Cabanossi, Olives Cheese Platter – A selection of assorted cheeses accompanied with dried fruit & Crackers

Hot Hors D'oeuvres ***Trayed to Guests***

\$6-50 per person- choice of 4 items

Plus 10% GST

Marinated Chicken Drumettes
Gourmet Rolls
Salt & Pepper Squid
Prawns Cones
Mini Quiches
Spinach & Ricotta Triangles

Fruit Platter

Served on Platter Station

Maximum 40 people

\$75-00 per platter

Plus 10% GST



Option A

Entrées

Fresh Atlantic Smoked Salmon

with minted ricotta, preserved lemon
and snow peas

**(Gf)*

Thom Kha Marinated Coconut Chicken

with roasted cashews and
fried shallots

**(Gf)*

Cracked Pepper & Sumac Lamb Skewers

with beetroot puree and
herbed goat curd

**(Gf)*

Lapacio Style Rare Peppered Beef

with yellow mustard emulsion and
confit cherry tomato

**(Lf)*

Fennel Seed & Garlic Pork Medallion

with pickled red cabbage and
Prosciutto shards

**(Gf) (Lf)*

Chickpea & Cumin Falafel Balls

with homous, Israeli chilli and flat bread

**(V) (Lf)*



Option A

Mains

Slow Roasted Crispy Skin Pork Belly

with garlic chats, walnut salsa
And pomegranate pearls

**(Gf, Lf)*

Pan Seared Salt Crushed John Dory

served on caramelised egg plant with
mustard butter and chives

**(Gf)*

Char Grilled Peppered Scotch Fillet

served on roasted garlic mash
with prawns and béarnaise sauce

**(Gf)*

Thyme & Confit Garlic Chicken Supreme

with scalloped kiplers,
chorizo and lime salsa

**(Gf, Lf)*

Pink Peppercorn & Szechuan Marinated Lamb Backstrap

served on sesame greens
with chilli & coriander verde

**(Gf, Lf)*

Garlic & lemon Thyme Roasted Field Mushrooms

with sautéed spinach, macadamia dukkah
and charred capsicum

**(Gf, Lf, V)*



Option B

Entrées

Creamy Parsnip Soup

with roasted garlic and parmesan

*(Gf V)

Pulled Pork or Beef Slider

American style mini burgers
with coleslaw and BBQ relish

*(Lf)

Lamb Kofta

Lamb mince, parsley and 7 spice mix
with a creamy homous

*(Gf, Lf)

Salmon & Dill Blini

Russian style pancakes
with Atlantic smoked salmon and fresh dill

Chicken & Sweet Corn Meatballs

Tunisian style Chicken balls
with sweet corn, paprika and harissa dressing

*(Gf, Lf)

Spinach & Ricotta Cannelloni

House made spinach and ricotta pasta
with nutmeg, parmesan and a rich tomato sauce

*(V)



Option B

Mains

Black Pepper and Thyme Roasted Beef

with smashed rosemary potatoes and
mustard sour cream

*(Gf)

Fresh Atlantic Salmon Fillet

with sesame greens and hollandaise sauce

*(Gf)

Sage and Sea Salt Roasted Pork

with braised fennel and herbed chat potatoes

*(Gf)

Slow Roasted Chicken Maryland

with smashed sweet potato and braised leek

Indian Style Green Lentil & Vegetable Dhal

served with flat bread

*(V)

Braised Lamb Shoulder

served with rich tomato and fennel seed sauce and crispy polenta

*(Gf)



Option A

Desserts

Kaffir Lime & Coconut Panacotta

with lemon zest & lime syrup

*(Gf)

Home baked Sticky Date Pudding

served with a warm butter scotch sauce,
& cream

Passion fruit & Lemon Cheesecake

served with chantilly cream

Passion fruit Poached Pear

with mascarpone

(Gf)



Option B

Desserts

Mortal Sin Cheesecake

with dutch cocoa

Mixed Berry Pavlova

served with coulis & cream

Glazed Strawberry Tart

with shaved chocolate

Panacotta

Vanilla bean, chocolate,
raspberry, blueberry





Cocktail Party

Choice of 8 - \$32-00 per person
Choice of 10 - \$38-00 per person
Additional items - \$4-50 per person
Plus 10% GST

Cold

- *Oyster Shot* - Mirrin, chilli & coriander with a slice of lime
- *Bloody Mary Oyster Shot* - Non alcoholic
- *Cooked Cold Prawn Skewers*
- *Mini Frittatas* - Pumpkin, pine nut & feta or bacon, potato & leek
- *Sugar Cured Beef* with chilli jam & micro herbs
- *Assorted Vegetable Petites* - i.e.: Cucumber rounds filled with smoked salmon & philly cheese

Hot

- *Assorted Savoury Tarts* - Sun dried tomato & caramelised onion, smoked salmon, chive & ricotta or mushroom, leek & feta
- *Assorted Pulled Beef & Pork Sliders*
- *Spicy Thai Flathead Goujons*
- *Salt & Pepper Calamari*
- *Mini Spring Rolls* with sweet chilli dipping sauce
- *Lamb Koftas* with Tzatziki
- *Stir Fried Chickens* with Crispy Fried Noodles in box
- *Chicken Stir Fry* with Hokkien Noodles in box



Cocktail Party

Dessert Items

Choice of 3 - \$12-50 per person

Plus 10% GST

Petite Cakes

- *Caramel Bite*
- *Chocolate Chilli Brownie*
- *Lemon Delicious*
- *Coconut Macaroon*
- *Banana Blueberry*

Gluten Free

- *Selected Friands*
- *Fresh Fruit Plate*





Children's Menu

Choice of 1:

Tempura Chicken Nuggets

Junior Burger 2 x Sliders

Childs Chicken Schnitzel

Childs Roast of the day

All Children's meals served with chips or
duchess potato and vegetables

Dessert

Jelly cup with Ice cream

\$14-50 per child
Plus 10% GST

From 3-11 years of age